

Glossy Royal Icing

Savannah · 29/09/2024



Prep Time

60

Difficult

Medium

Servings

2 1/2 cups

Description

I received this royal icing recipe with corn syrup from a professional baker I prefer to use this instead of a regular royal icing recipe with egg whites It hardens nicely and is glossy rather than matte like regular royal icing

Ingredients

- - ¼ cup warm water - 1 tablespoon light corn syrup - ¼ teaspoon almond extract - 3 cups confectioners' sugar
- or more as needed

Instructions

1. Stir together warm water
2. corn syrup
3. and almond extract in a small bowl until corn syrup and extract have dissolved. Place confectioners' sugar into a large bowl and pour in corn syrup mixture. Beat with an electric mixer on low speed until royal icing is smooth. Store in a lidded container for up to a week; stir thoroughly before using. Recipe Tips You can substitute orange or lemon extract for the almond extract if preferred.If you need a thicker icing for outlining and details
4. add more confectioners' sugar until the icing is quite thick. You can thin the icing with a few drops of water to make a glaze for filling in outlines or dipping cookies.The icing will harden quickly into a shiny glaze. Keep stirring the bowl of icing as you work with it to keep it at the right consistency.